JELL-O RULES

This is one of a series of twelve folders, there being a different one in each package of JELL-O. You will have a full set when you have all the numbers from 1 to 12.

Read the directions on the JELL-O package.

To make a plain JELL-O dessert dissolve one package of JELL-O, any flavor, in a pint of boiling water (never cook JELL-O). Pour into a bowl or mould and put in a cold place to harden. Turn out on a plate and serve plain or with whipped cream. Mix whipped cream or white of egg with JELL-O by beating it in when JELL-O begins to harden.

To make a firm jelly, don't use more than a pint of liquid; for a soft one, use just enough more boiling water to give the result desired.

Do not dissolve JELL-O in the mould, but in a pan or bowl. Pour into mould when cool. When a bowl is used as a mould the JELL-O can, of course, be dissolved in it and left in it till ready to be turned out and served.

When only part of JELL-O is poured at first the remainder must always be cold when poured upon the JELL-O that is already set.
If JELL-O should harden before you are ready to pour it or to add fruit, it may be softened again by setting the pan in hot water.

When necessary JELL-O may be hardened very quickly by setting it in a pan of cracked ice.

Cook fresh pineapple a few minutes with a little sugar before using it with JELL-O, or use canned pineapple without cooking it.

To whip JELL-O successfully, whip in a dish rather deep and not large. When the JELL-O has become cold and is still liquid, place the dish in a pan of ice water or very cold water and whip with a Dover egg beater until the JELL-O is of the consistency of whipped cream.

To keep the different colors from running together in making fancy JELL-O desserts, see that the first layer is set when the next is added, and that the JELL-O poured on is cold but not set.

When you want to put fruit in JELL-O dissolve a package of JELL-O, any flavor, in a pint of boiling water, pour a little into the mould and set in a cold place to harden. Arrange fruit on the hardened JELL-O as desired, add a little cool JELL-O to hold the fruit in place, and let harden as before. Then
pour in the rest of the JELL-O, or make more layers if you wish. Almost any kind of fruit, fresh or canned, can be used—or nutmeats, or confectionery. See directions on back of JELL-O package for removing JELL-O from mould.

JELL-O is made in seven pure fruit flavors: Strawberry, Raspberry, Lemon, Orange, Cherry, Peach, Chocolate. Sold by grocers, 10 cents each.

THE GENISEE PURE FOOD CO., LE ROY, N. Y.

JELL-O RECIPES

PEACH JELL-O

Dissolve a package of Orange or Peach JELL-O in a pint of boiling water. Pour into a bowl or mould and set in a cold place to harden. Garnish with peaches, either fresh or canned, and whipped cream.

BANANA CREAM

Peel five large bananas, rub smooth with five teaspoonfuls of sugar, and add one cup of cream beaten to a stiff froth. Dissolve one package of Lemon JELL-O in three-fourths pint of boiling water. When cold, stir in the cream mixture. Pour into a mould and set in a cold place to harden. Serve with whipped cream.
APPLE SNOW JELL-O
Dissolve one package of Strawberry JELL-O in one pint of boiling water. When partly cold, turn into sherbet glasses, filling three-quarters full. When firm pile apple snow on top. Apple Snow: White of one egg, one grated apple, and one-half cup sugar. Beat till light and feathery.

MRS. RORER’S COUPE SANTA MARIE
Dissolve one package Orange JELL-O in one pint boiling water. Fill sherbet glasses one-fourth full with mixed chopped fruits that are in season, peaches, apples, grapes, bananas or small fruits. Pour over enough JELL-O to fill the glasses two-thirds full. When cold, heap on whipped cream and place a cherry on top.

CHOCOLATE JELL-O
Dissolve one package of Chocolate JELL-O in one pint of boiling water. Pour into a bowl or mould, or divide into individual desserts by using small moulds or teacups instead of one large mould, and set in a cold place to harden. The individual desserts may be garnished with whipped cream and nutmeats.
THE EASY JELL-O WAY

APPLE SNOW JELL-O

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